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FOOD PROTECTION

***19 CSR 62.082 (5) (D) refers all food related requirements to the applicable sections of the 1999 Missouri Food Code and applies to licensed Child Care Centers and Group Child Care Homes. 19 CSR 60.090 pertains to food handling in license-exempt facilities.**

Food from an approved source and in sound condition; no excessively dented cans. [19 CSR 30-60.090 (9), (C), (D), 19 CSR 19 CSR 20-1.025 {3-101.11; 3-201.11; 3-202.15; 3-501.17}]

- Fresh fruits and vegetables must be washed and stored properly
- Eggs must be purchased from a retail store with a valid egg license (e.g. grocery store)
- Meats, poultry and fish shall be purchased from an inspected facility

Reason

Food must be protected at every step of the process. If foods are purchased from an unapproved source, the caregiver cannot be assured that the food has been handled properly. Excessively dented cans can produce botulism if the seal has been broken.

Correction Time Frame

Any food that is not from an approved source or is not edible because it is souring or rotting shall be discarded immediately.

No use of home canned food. No unpasteurized milk [19 CSR 30-60.090 (8) (B), 19 CSR 20-1.025 {3-201.12; 3-201.13; 3-202.14 (B)}]

- Home canned foods no matter who prepared them are prohibited
- The caregiver may serve only pasteurized milk to the children
- The caregiver may serve only pasteurized juices to the children.

Note: Most fruit juices currently used in childcare facilities are pasteurized. The USDA requires products that are not pasteurized to be labeled as such. Please read all labels of juices purchased to determine if the product is pasteurized.

Reason

Illnesses such as botulism have been associated with home canned foods. Home canning may not seal the foods tightly. Unpasteurized milk has also been associated with illness. Recently, unpasteurized juices have been associated with illness.

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Correction Time Frames

The practice of serving home canned foods; unpasteurized milk and unpasteurized juices to the children in care shall stop as soon as the inspector makes notification on the inspection report.

Ground beef cooked to 155° F, poultry and pooled eggs cooked to 165° F, pork to 145° F, and all other foods cooked to at least 140° F. All hot food stored at 140° F or above.
 [19 CSR 20-1.025{3-401.11 (A); 3-501.16 (A)}]

- Caregivers shall insure that these temperatures are maintained.

Note: Children can be harmed by food that is too hot. Potentially hazardous foods reaching the required temperatures and served within thirty (30) minutes of preparation can be allowed to cool.

Reason

Certain types of potentially hazardous foods have harmful germs that are unique to them; as in the case of ground beef. This germ is E. Coli. Different temperatures will affect each type of germ differently. Each of the temperatures mentioned above are the minimums required to kill the harmful germs present in each type of potentially hazardous foods. By maintaining these temperatures at all times, the risk of food borne illness is reduced.

Correction Time Frames

Upon notification by the inspector.

Precooked food reheated to 165° F. [19 CSR 30-60.090 (9) (J); 19 CSR 20-1.025 {3-403.11}]

- Potentially hazardous food prepared, cooled for consumption later must be reheated to at least 165° F.

Reason

Harmful germs may have grown in numbers during the cooling and storage times. Temperatures of 165° F. insure that these germs are killed.

Correction Time Frames

Upon notification of the inspector.

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Food requiring refrigeration stored at 41° F. or below [19 CSR 30-60.090 (9) (J); 19 CSR 20-1.025 {3-501.16 (B)}, 19 CSR 30-61.190 (1) (I)]

Reason

An increasing number of germs can grow to numbers that cause disease at temperatures of around 45° F. Potentially hazardous foods stored at 41° F or below ensure that disease-causing germs will not grow to numbers that will cause a food borne illness. This requirement has to do with food that must be kept below 41°F and is not in a refrigerator. Examples would be catered food, or when the provider serves lunch while on a field trip. Cold food must be maintained at a temperature at or below the requirement. Potentially Hazardous Food not under temperature controls shall be consumed within 4 hrs.

Correction Time Frame

Any cold food stored at temperatures above 41° F shall not be served to the children in care.

Refrigerator temperatures at 41° F or below, accessible readable thermometer required. Foods in freezers frozen solid [19 CSR 30-60.090 (5) (H) and (I); 19 CSR 20-1.025 {3-501.16 (B); 4-204.112; 4-203.12; 3-501.11}]

- A thermometer accurate within a plus or minus 3° F.
- It shall be numerically-scaled
- It must be placed where it can be read at all times
- The refrigerator shall not be overcrowded nor have paper or foil placed on the shelves
- The refrigerator cooling coils shall be kept clean

Reason

A thermometer placed in the refrigerator will indicate if the refrigerator is properly cooling. An overcrowded refrigerator, or one with aluminum foil or paper placed on the shelves, will not allow air to flow properly, and hot foods will not cool quickly to the appropriate temperatures. If the coils are not kept clean, the refrigerator has to work harder to maintain temperatures. Although the requirement for the freezer is only to have food frozen solid, it is recommended that the freezer temperature be kept at 0° F. This temperature will ensure the quality of the food will last longer.

Correction Time Frames

The correction time frame depends on how far the actual refrigerator temperature is from the requirement. Temperatures more than 5° (degrees) above the requirement shall be corrected immediately. Temperatures 5° or less are an indication that the refrigerator is overloaded, in need of some type of maintenance or on the verge of breaking down. Temperatures within this range must be corrected within thirty (30) days or before the due date.

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Metal stemmed thermometer reading 0 - 220° F. in 2° increments for checking food temperatures [19 CSR 30-60.090 (5) (J); 19 CSR 20-1.025 {4-302.12}]

- Caregivers must use the thermometer to check hot and cold foods during preparation to ensure that proper temperatures have been reached, and during storage to ensure that temperatures are being maintained
- Meat thermometers shall not be used to check food temperatures

Reason

As meat thermometers do not register temperatures of 41° F. or below, caregivers would not be able to check the temperatures of cold foods. In addition, meat thermometers are not usually accurate within plus or minus 2° F. The stem of the thermometer must be metal so that glass and mercury will not contaminate food if broken. The thermometer must be cleaned prior to and after each use for checking food temperatures.

Correction Time Frame

Thermometers must be obtained within thirty (30) days or before the due date. The provider may send proof of purchase to the local inspector instead of a re-inspection being made.

Food and food related items and utensils, covered, stored and handled to prevent contamination by individuals, pests, toxic agents, cleaning agents, water drain lines, medicines, dust, splash and other foods. No bare-hand contact of ready to eat foods. [19 CSR 30-60.090 (9) (G); 19 CSR 20-1.025 {3-301; 3-302; 3-303; 3-304; 3-305; 3-306; 3-307}]

- Foods shall be stored in air tight containers
- Foods and food related items shall be stored above or protected from medicines, toxic products and cleaning products
- Food and food related items (e.g. utensils, pots and pans, single service items) shall not be stored under water lines, drain lines, sewage lines or under kitchen sinks
- Food containers must be stored off the floor
- Cooked foods or foods needing no further preparation shall not be stored under raw foods such as meats.
- Foods needing no further cooking shall not be handled with bare hands.
- Utensils shall be stored so that handles are presented to the user.

NOTE: Recently the FDA and the Missouri Department of Health and Senior Services made rule changes regarding the handling of ready to eat foods. The new requirement does not allow bare-hand contact of ready to eat foods. Tongs or other utensils, deli paper or food service gloves are options that can be used to meet this requirement. The intent of this requirement is to prevent food being contaminated by a food service worker with poor hygiene. A snack served to ONE child, such as a cracker, will not be considered a violation if bare hand contact is made. If a snack is being served to a group of children (more than one) the no bare hand contact requirement is in effect.

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Use of Gloves

When considering options to fulfill the no bare hand contact of ready to eat food, other options such as tongs or the use of deli paper should be encouraged. If gloves are used the inspector must ensure that they are used appropriately and used for a single purpose. Gloves must be discarded and hands washed after each change of task or break in the food preparation process. The provider shall be reminded that glove use is not fool proof. Gloves may have microscopic holes in them that allow germs to penetrate them and spread disease. Use of gloves does not replace hand washing. Hands must be washed before putting gloves on and immediately after taking them off. Changing gloves often is necessary in the prevention of disease. Caution must also be used in choosing the material gloves are made from. Latex gloves often cause rashes or allergic reactions in adults and children.

Reason

Food products must be protected from possible contamination. If raw meats are stored above cooked food products, blood could spill over onto the cooked foods and contaminate them with harmful germs. Food products packaged in cardboard or light plastic and stored on the floor; could be contaminated by mice or other pests. Food preparation utensils could also be contaminated if not stored properly. The inspector and provider should work together in order to choose the appropriate place to store these items.

Correction Time Frame

Food found to be contaminated must not be served to the children in care. Most storage/contamination issues can be resolved at the time of notification.

Food, toxic agents, cleaning agents, and medicines not in their original containers properly labeled. [19 CSR 20-1.025 {3-602.11; 7-101.11; 7-102.11; 7-201.11}, 19 CSR 30061.090 (1)]

- All food containers, cleaning and toxic products, and medicines must be clearly labeled as to the contents if not easily recognizable.

Reason

Many food products such as salt and sugar appear the same. Also many cleaning products, toxic products and medicines look like water. Some food items have an unmistakable identity such as macaroni, rice and do not need to be labeled.

Correction Time Frame

Corrected at time of inspection.

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No food stored or prepared in diapering areas or bathrooms

[19 CSR 30-60.090 (1); 19 CSR 30-62.182 (E) 7; 19 CSR 20-1.025 {3-304.11; 3-305.12}]

- Caregivers shall prepare food in areas separate from diapering areas or the bathroom.
- Soiled diapers may not be stored in the kitchen. (Staff shall clean and sanitize the bathroom daily)

Note: clean clothing may be stored accessible to the provider when changing diapers but cannot be stored on the diapering surface or in a manner that allows contamination.

Reason

Contamination from airborne disease organisms or surfaces with trace amounts of feces can contaminate food and food related items if stored or prepared in close proximity to diapering areas or bathrooms.

Correction Time Frames

At the time of inspection.

Food stored in food grade containers only.

[19 CSR 30-60.090 (F) and (G); 19 CSR 20-1.025 {2-401.11}]

Food grade containers are made of safe materials that will not deteriorate from normal washing, and use. They do not let chemical compounds from the container migrate into foods. Any food container with the National Sanitation Foundation (NSF) seal on it can be used. Other containers can be re-used if they are made of a durable material and withstand the washing process without deteriorating. Cool Whip containers, plastic ice cream containers, butter tubs and other such durable food containers are examples.

They can be used to store food if they remain in good condition and are not pitted, scratched, cracked or in deteriorating condition. Aluminum pie tins and bread wrappers may not be reused. Only microwave safe containers may be used to heat foods in a microwave.

Reason

Some containers are made of materials that are not stable. Chemicals can migrate into the food and are then ingested by the children and cause adverse health affects. Other containers get scratches and become pitted or cracked. When this happens the food debris remains in the cracks and pits and cannot be cleaned properly. These containers must be discarded when not in good condition.

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Correction Time Frames

All containers unsuitable for the storage of food must not be used. The container and its contents must be discarded at the time of notification.

Food thawed under refrigeration, below 70° F running water, or in a microwave if part of the cooking process. [19 CSR 30-60.090 (9) (I); 19 CSR 20-1.025 {3-501.13}]

NOTE: When food is thawed in the refrigerator, advanced planning is needed in order to thaw the food in a timely manner. When running water is used, there must be enough water velocity to agitate and float off loose food particles into the overflow. Microwaves can be used for thawing if the thawing process is part of the continuous cooking process in the microwave or a conventional oven.

Reason

Temperatures below 41° F slow the growth of disease causing germs. The practice of thawing food at room temperature allows disease-causing organisms to grow to numbers that can cause illness. It is critical that providers' use 1 of the 3 accepted methods for thawing frozen food.

Correction Time Frames:

Food improperly thawed, cannot be served to the children.

No animals in the food preparation or storage areas:

[19 CSR 30-60.070 (1) (I) 4.; 19 CSR 30-62.182 (8) (D); 19 CSR 20-1.025 {6.501.115}]

Reason

Animals in the food preparation area increase the risk that food can be contaminated with filth and disease causing germs.

Correction Time Frames

At the time of inspection.

No eating, drinking and/or smoking during food preparation

[19 CSR 20-1.025{2-401.11}]

- These activities shall not be done while the provider is preparing food for the children.
- Caregivers must wash their hands after doing these activities

Note: Using cups with straws and tight fitting lids is allowed

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Reason

The hand to mouth action of eating, drinking, or smoking increases the risk that harmful germs from the mouth of the caregiver can contaminate food. Ashes from the cigarette also could contaminate food. The caregiver needs to be careful not to handle the straw frequently, especially the area where the mouth has been.

Correction Time Frame
At time of inspection.

Food served and not eaten shall not be re-served to the children in care [19 CSR 30-60.090 (9) (H), 19 CSR 20-1.025 {3-306.14}]

- Food served family style (placed on the table) and not eaten shall not be reserved to the children
- If milk is served in a pitcher and left on the table, it must be thrown away.
- Any uncovered foods on the table (e.g. margarine, etc) may not be served again to the children

Note: Food prepared and not served (not placed on the table) to the children may be served at a later time if time and temperature requirements are maintained.

Reason

Foods served family style have a high risk of contamination from the children. Also while sitting out, food is not being kept at the proper temperature allowing potential growth of disease causing germs.

Correction Time Frames
At time of inspection.

Refrigerated Potentially Hazardous Foods properly marked with 7- day discard date after opening or preparation.

- If refrigerated potentially hazardous food has been opened or has been cooked and cooled and is not dated with the consume by date, it cannot be served to the children.

Reason

If given enough time, disease-causing germs can grow on refrigerated potentially hazardous food to numbers that will cause illness. This requirement is an attempt to limit the amount of time refrigerated potentially hazardous food can be in the refrigerator therefore reducing the risk of the food causing an illness.